6:Huntingford E-5 (1938-1939) 1953 FL6 Dorobo FL6

262 [136] eastern part of the area and towards Londiani. Monkeys and pigs are found both in and outside the forest; leopards live on the edge, and lions are still occasionally met with in the open country near the forest. Antelopes are still found, but they are not so plentiful as they used to be.

Honey is produced in honey-barrels. This constitutes a special department of Dorobo life, and will be described in § 2 below.

Wild vegetable foods which grow in and round the forest are eaten both cooked and raw as relishes or additions to the staple diet of meat and [222] [462] cereals; the task of collecting vegetable food is usually performed by the women. Recorded wild foods eaten are:

Fruit of the *silotik*, which are something like white currants, dried in the sun and eaten raw.
Fruit of the plant *momonyet*, rubus rigidus.
Fruit of the *lemeiyuet*, ximenia americana.
Fruit of the *sasuriet*, Musa ensete, the wild banana.
Leaves of the *sinet*, girardinia condensata, nettle.
Sap of the wild banana, eaten in place of what the Nandi call *kimiet* or 'porridge'.

222 Banana sap is collected by sticking a flat piece of wood into an incision made in the stem of the tree; a receptacle is hung on the end of the wood and left there for the sap to drip into it. The fruit of the wild banana (a very 252 poor substitute for the cultivated kind) is placed on the drying tray (*sainet*) over the fire till it is roasted by the heat, and is then broken up with two 276 439 stones and chewed; it is very hard. Tobacco is bought from the Nandi.

263 Before trade salt was obtainable through the Nandi, the Dorobo made a substitute from the leaves of the *tepenguet* bush (aemilia integrifolia), or of the *serenguet* tree. Leaves were burned, and the ashes collected in a [258] suitable receptacle, a little water was poured on them and mixed, and the [171] resulting liquid was added to food as needed. Some of the Bantu Kavirondo used to make a similar substitute for salt.

273 Intoxicating drink is chiefly made of honey, though now a little eleusine beer is made in the Nandi manner. The Dorobo method of making *kiptetinik* or *kumik ap lo*, "honey-wine", is as follows. As a fermenting agent, [824] the seed-pods of the *rotinuet* tree (kigelia aethiopica or the sausage tree), which may be as much as a foot long and four inches thick, are boiled till quite soft when they are cut into strips and put into the honey to make it ferment. A Dorobo description of the process of making the drink is this:

Kenam rotik, kepele mat si koherer;
They-are-taken the-seed-pods, they-are-boiled-on the-fire that they-may-be-split;
kiune ilosto si kipete tukuk ee somisec kul
they-are-washed-in the-river that they-may-be-lost the-things which-are dirty till
kepumbunit. Kema si keyomio. Kiinde teret
they-become-soft. They-are-put-in-the-sun that they-may-dry. They-are-put-into the-po
ole mii kumiat puc, si kowuanit, kiinde eŋgaret
where there-is the-honey only, that it-may-become-bitter, there-is-put the-wate